000493 - Green Chili Pork Burrito CACFP :	Components	Attributes	Allergens	Allergens	Allergens
000493 - Green Chill Fork Burnto CACFF.	Components		Present	Absent	Unidentified
HACCP Process: #2 Same Day Service	Meat/Alt: 2 oz				? - Milk
Number of Portions: 25	Grains: 2 oz				? - Egg
Size of Portion: 1/2 CUP	Fruit:				? - Peanut
	Vegetable: 0.5 cup				? - Tree Nut
	Milk:				? - Fish
					? - Shellfish
					? - Soy
					? - Wheat

Ingredients	Measures	Instructions
011282 ONIONS,RAW	1/3 cup + 4 TSP (chopped)	1. In a large pot over medium heat, sauté onions and garlic in oil for 45
799939 GARLIC,RAW	1/3 cup + 4 tsp	seconds or until garlic turns slightly brown.
050385 OIL, VEGETABLE	2 1/2 tsp	
027047 SAUCE,SALSA,VERDE,RTS	3/4 cup + 1 Tbsp	2. Add salsa, chilies, pork, stock, and water to pot and let simmer for
799947 PEPPERS,CHILI,GRN,CND	1/3 cup + 4 tsp	25 minutes. Internal temperature must reach 165° F.
120941 Pork Shreds	3 lbs + 14 1/2 ozs	
799989 BASE, CHICKEN, LOW SODIUM	7/8 tsp	
014429 BEVERAGES,H2O,TAP,MUNICIPAL	2 1/2 cups	
011165 CORIANDER (CILANTRO) LEAVES,RAW	1/3 cup + 4 TSP (CHOPPED)	3. Finish by stirring in cilantro, lime juice, and sour cream.
009161 LIME JUC,CND OR BTLD,UNSWTND	3 Tbsp + 1 tsp	
001180 SOUR CREAM,FAT FREE	1/3 cup + 4 tsp	
051426 RICE, BROWN, LONG GRAIN, PARBOILED, DRY	4 1/3 cups	4. In a 2 inch hotel pan, or 12x 20 inch pan, place rice, chicken stock, and
799989 BASE, CHICKEN, LOW SODIUM	3 Tbsp + 1 tsp	water. Bake in 350° F oven for 15 minutes. Combine pork and rice mixtures.
014429 BEVERAGES,H2O,TAP,MUNICIPAL	3 1/3 cups	mixtures.
051565 Tortillas, Whole Grain or Whole Grain-Ri	25 tortilla	5. Using a 3/4 cup scoop, place pork onto a tortilla and wrap like a burrito. Place on sheet tray, or 18 x 13 inch tray, top with cheese (optional), and
		hold hot for service.

*Nutrients are based upon 1 Portion Size (1/2 CUP)

Trainionic are based upon 11 orden cize (1/2 cor)									
Calories	334 kcal	Cholesterol	42 mg	Sugars	*1.4* g	Calcium	55.08 mg	19.15%	Calories from Total Fat
Total Fat	7.10 g	Sodium	574 mg	Protein	19.74 g	Iron	1.04 mg	6.91%	Calories from Saturated Fat
Saturated Fat	2.56 g	Carbohydrates	47.23 g	Vitamin A	*101.6* IU	Water ¹	*73.67* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	3.64 g	Vitamin C	*3.1* mg	Ash ¹	*0.34* g	56.64%	Calories from Carbohydrates
								23.67%	Calories from Protein

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

Cooking for Kids

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N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

- * denotes combined nutrient totals with either missing or incomplete nutrient data
- ¹ denotes optional nutrient values
- ² Trans Fat value is provided for informational purposes only, not for monitoring purposes.

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